

Sparkling Wine

Yellowglen Yellow Brut Cuvée

SOUTH EASTERN AUSTRALIA

Lemon sherbet characters abound with a clean refreshing palate.



200ml



9.00

28.00

Yellowglen Pink Sparkling Rosé

SOUTH EASTERN AUSTRALIA

Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

9.00

28.00

San Miranda Prosecco

KING VALLEY

Pale lemon with a lovely fine bead. Aromatic pear, lime, musk and jasmine. Fresh and dry, it features a crisp combination of apple and pear fruit flavours.

10.00

35.00

White Wine



150ml



250ml



Rothbury Estate Sauvignon Blanc

SOUTH EASTERN AUSTRALIA

Tropical fruits and citrus characters abound on the nose and palate. Crisp and clean.

6.50

9.00

25.00

821 South Sauvignon Blanc

MARLBOROUGH, NZ

821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.

7.50

12.00

34.00

Rothbury Estate Chardonnay

SOUTH EASTERN AUSTRALIA

Stone fruits mixed with melon characters, medium bodied with a clean finish.

6.50

9.00

25.00

Seppelt The Drives Chardonnay

VICTORIA

A crisp and vibrant Chardonnay balanced with fine acid and a lingering finish.

33.00

Cape Schanck by T'Gallant

Pinot Grigio

MORNINGTON PENINSULA, VIC

Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

8.00

13.00

35.00

Hartog's Plate Moscato

SOUTH EASTERN AUSTRALIA

This Moscato is well balanced, light-bodied and aromatic - a delicious drop.

6.50

9.00

25.00

Brown Brothers Moscato

VICTORIA

light straw in colour, supported by aromas of musk, citrus and freshly crushed grapes leading into a sweet sherbet finish.

9.00

14.00

36.00

Rosé



150ml



250ml



Squealing Pig Sparkling Rosé

SOUTH EASTERN AUSTRALIA

Brimming with aromas of red berry, finishing with a fresh and vibrant acidity.

8.00

13.00

35.00

Red Wine



150ml



250ml



Cape Schanck by T'Gallant

Pinot Noir

MORNINGTON PENINSULA, VIC

Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.

8.00

13.00

35.00

19 Crimes Malbec

MENDOZA, ARGENTINA

Subtle vanilla sweetness, with red berry fruits and soft tannins providing a lingering finish.

7.50

12.00

34.00

Rothbury Estate

Cabernet Sauvignon Merlot

SOUTH EASTERN AUSTRALIA

Dark red berries with a hint of chocolate. Palate is rich and soft.

6.50

9.00

25.00

Rothbury Estate

Shiraz Cabernet Sauvignon

SOUTH EASTERN AUSTRALIA

Spiced red berries and a hint of plum. Full bodied and soft palate.

6.50

9.00

25.00

Seppelt The Drives Shiraz

HEATHCOTE, VIC

Juicy forest fruits and spicy pepper combined with some savoury black olive tapanade.

7.00

11.00

32.00

Pepperjack Shiraz

BAROSSA VALLEY, SA

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

44.00

Little Berry Cabernet Sauvignon

LANGHORNE CREEK, SA

Elements of blackcurrant, chocolate and fine grained tannins, a well balanced line with great length.

8.00

13.00

35.00

Pepperjack Cabernet Sauvignon

BAROSSA VALLEY, SA

Darkberry fruits with a touch of mint. Palate is rich and flavoursome.

44.00

Coffees and Drinks

Coffee

Cappuccino, Latte, Mocha, Espresso, Long Black or Flat White.

Optional with butterscotch, hazelnut, caramel or vanilla for 1.00 extra

4.00

Hot Chocolate

4.00

Pot of Tea

A variety of teas including:

English Breakfast, Peppermint, Chamomile, Jasmine, Earl Grey and Green Tea.

3.50

Milkshake

Chocolate, Vanilla, Strawberry, Banana or Caramel

5.50

Iced Coffee / Iced Chocolate

6.50



menu and
wine list

Entrees and Starters

Bowl of Chips **8.00**
Served with tomato sauce or gravy.

Bowl of Wedges **10.00**
Served with sweet chilli sauce and sour cream.

Garlic Bread **8.00**
Crusty Ciabatta loaf with homemade garlic butter.

Cheese Garlic Bread **9.00**
Our crusty garlic bread topped with golden mozzarella cheese.

Bruschetta **10.00**
Sliced Ciabatta loaf toasted with olive oil and garlic, then topped with diced tomato, basil, red onion and a balsamic glaze.

Buffalo Wings or Honey Soy Wings (G/F) **6pc 8.00** **12pc 15.00**
Chicken drumettes coated in your choice of spicy buffalo sauce or mild honey soy sauce.

Cheese & Garlic Pizza **12.00**
Garlic pizza topped with golden mozzarella and served with a side of sweet chilli and sour cream.

Kids Meals

All Kids Meals come with a free soft drink

Nuggets & Chips **9.50**

Calamari & Chips **10.00**

Steak & Mash (G/F) **13.90**

Cheeseburger & Chips **11.00**

Veggie Burger (V) **10.50**

Sausages & Veg (G/F) **10.90**

Sausages & Chips **10.50**

Kids Desserts

Chocolate Mousse **5.00**

Frog in a Pond **5.00**

Ice-cream Sundae **5.00**

Sauces

Gravy / Garlic Butter **2.00**

Mushroom Sauce / Pepper Sauce / Aioli / GF Gravy **3.00**

Creamy Seafood Sauce **9.00**

Salad

Caesar Salad with chicken **18.90** **22.90**

Baby cos lettuce, bacon, honey roasted croutons and shaved parmesan tossed in a homemade Caesar dressing and served with a poached egg.

Thai Beef Salad **23.50**

Seared beef fillets served on a bed of mixed lettuce, spring onion, tomato, red capsicum, cucumber, red cabbage, fresh coriander, fresh mint, and crispy noodles with a Thai sweet chilli and lime dressing. (Available GF without noodles)

Grilled Haloumi Salad (G/F) **22.90**

Tossed cos lettuce, roast potato, roast pumpkin, capsicum, capers and red onion served with a home made balsamic dressing and fresh grilled Haloumi cheese

From the Pans

Garlic Prawns (G/F) **E 26.90** **M 31.90**

King prawns sauteed in garlic with a creamy white wine sauce, topped with parmesan cheese and fresh parsley and served on a bed of steamed rice with a side salad.

Spaghetti Bolognese **E 17.90** **M 21.90**

Authentic Italian beef Bolognese sauce tossed through spaghetti and served with shaved parmesan cheese.

Pappardelle Carbonara **E 17.90** **M 21.90**

Pan seared bacon tossed in garlic and parsley, finished in a creamy white wine and parmesan sauce.

Mushroom & Pumpkin Gnocchi (V) **E 18.90** **M 22.90**

Fresh mushrooms and roasted pumpkin tossed through a white wine and garlic butter sauce served with gnocchi.

Chicken Stir-fry **E 19.90** **M 23.90**

Wok fried chicken, capsicum, red onion, carrot, red and green cabbage, tossed through Hokkien noodles, finished in a spicy Thai sauce.

Veggie Stir-fry (V) **E 17.90** **M 21.90**

Wok fried capsicum, red onion, carrot, red and green cabbage, tossed through Hokkien noodles, finished in a spicy Thai sauce.

Curry of the Day **23.90**

Ask our friendly staff for today's delicious home-made curry. Served with steamed rice and pappadums.

Main Meals

Mixed Grill **35.90**

Minute scotch fillet steak, beef rissole, grilled bacon, sausages, tomato, onion, and a fried egg topped with gravy. Served with your choice of chips and salad or veggies.

300g Scotch Fillet (G/F) **36.90**

Grain fed prime scotch fillet grilled to your liking. Served with your choice of chips and salad or veggies.

300g Porterhouse (G/F) **33.90**

Grain fed Black Angus Porterhouse steak cooked to your liking. Served with your choice of chips and salad or veggies.

Chicken Schnitzel **23.90**

Golden crumbed chicken breast schnitzel served with your choice of chips and salad or veggies.

Chicken Parmigiana **25.90**

Crumbed chicken breast topped with fresh Napoli sauce, ham and golden mozzarella cheese. Served with your choice of chips and salad or veggies.

Barramundi Fillet **28.90**

Barramundi fillet either grilled or beer battered. Served with your choice of chips and salad or veggies. (GF possible upon request if grilled)

Chicken Mignon (G/F) **28.90**

Bacon wrapped chicken breast stuffed with cream cheese and parsley. Served with a side of garlic butter, mash potato and green beans.

Beef Burger **23.90**

Home-style grilled beef patty with melted American cheese, a rasher of bacon, fried egg, grilled onion, fresh lettuce and tomato, topped with peri-peri mayo in a golden toasted brioche bun. Served with a side of chips.

Roasted Pork Belly (G/F) **29.90**

Oven roasted crispy pork belly served on a bed of turmeric and chilli Arborio rice tossed with fresh crisp veggies and drizzled with a cinnamon citrus sauce.

Roast of the Day **24.90**

Please see one of our friendly staff for today's selection. Gluten free on request.

Beef Lasagne **24.90**

Beef Bolognese sauce layered between sheets of Lasagne. Topped with a creamy Bechamel sauce and served with your choice of chips and salad or veggies.

Desserts

Trifle **7.50**

Home-made trifle with jam roll, custard and jelly.

Pavlova **7.50**

Soft Pavlova with whipped cream and a berry coulisse.

Cake/ Cheesecake **10.00**

Check the dessert fridge for today's tasty selection.

Sticky Date Pudding **10.00**

Warm sticky date pudding served with butterscotch sauce and ice-cream.

Apple Slice **10.00**

Warm apple slice served with ice-cream.